

<http://casaportuguesa.pl/en/product/morgado-da-vila-alvarinho-white/>



Morgado da Vila Alvarinho, White

Product Description

Type: White Wine

Vintage: 2015

Climate: Mediterranean

Soil: Granite

Appellation: DOC Vinho Verde

Alcohol Content: 12,5%

Varieties: Alvarinho

Total acidity: 6.2 (g/l)

Residual sugar: 3 (g/l)

Colour: Citrine

Aroma: Flowery and fruity notes and hints of lemonade.

Taste: Tropical fruit in the mouth, acidity fits nicely with the fruit, long finish.

Bottle: 750 ml

Vinification process: This wine is produced with carefully selected grapes from the best vineyards of the Vinhos Verdes. The grapes are pressed at low temperatures and the must is then clarified and fermented at controlled temperatures (12 to 14°C). Before bottling, the wine is filtered and cold stabilized.

Description: Made from the noblest and best known Portuguese grape variety, in a year of exceptional quality. The aroma is intense and very attractive, with flowery and fruity notes, and lemonade hints, in a combination of great character and fineness. Tropical fruit in the mouth, acidity fits nicely with the fruit. Long finish.

Serving Suggestions: Serving temperature: 10° to 12°C.

Safra 2013. Jantar Confraria 10 Amigos em 25/08/2016, Bar do Victor Praça Espanha.